SUN-MAID

the New Taste of Tradition

Yesterday's Favorite Recipes for Today's Kitchen

The New Taste of Tradition

Sun-Maid Natural California Raisins have been a family favorite for generations. Their sweet fruit flavor has made them a popular ingredient in many traditional American recipes. Now, we've gathered together a delicious collection of our classic raisin recipes and given them a new taste twist! With a few simple additions or easy substitutions, you can create a refreshing variety of new dishes. Enjoy this dazzling array of over 45 kitchen-tested ideas and visit our Web site at www.sunmaid.com for more Sun-Maid Raisin and Specialty Fruit recipes.

Orange Raisin Bran Muffin

Raisin Bran Muffins

Freshly baked muffins on demand—a dream come true! This batter keeps in your refrigerator for up to one month. For a refreshing citrus flavor, try our New Taste variation.

Prep time: about 15 minutes / Bake time: 25 minutes
Makes 3 dozen muffins

- 3 cups whole wheat flour
- 2 cups toasted bran flake cereal
- 1 cup toasted wheat germ
- 1 cup packed brown sugar
- 2½ teaspoons baking soda
- ½ teaspoon salt
- 2 cups buttermilk
- 1 cup water
- 2 large eggs, beaten
- ½ cup vegetable oil
- ½ cup honey
- ¼ cup molasses
- 2 cups **Sun-Maid** Natural Raisins

COMBINE whole wheat flour, bran flakes, wheat germ, brown sugar, baking soda and salt in a large bowl, mix well.

COMBINE buttermilk, water, eggs, oil, honey and molasses in a bowl; blend well. Add to flour mixture; stir just until dry ingredients are moistened. Fold in raisins.

POUR into glass or plastic container. Cover and store in refrigerator for a minimum of 4 hours and a maximum of 4 weeks.

HEAT oven to 400°F. Grease or line muffin cups with paper baking cups. Spoon ¼ cup batter into cups.

BAKE for 20 to 25 minutes.

NEW TASTE

Oat and Bran Raisin Muffins: Substitute 1 cup oats or 1 cup nugget-type cereal for wheat germ. Prepare as above.

Orange Raisin Bran Muffins: Substitute 1 cup orange juice for 1 cup water. Add 2 teaspoons grated orange zest to batter.

Time Saver Tip: Pick up Sun-Maid Honey Raisin Bran Muffin Mix at your local supermarket.

Cinnamon Orange Raisin Loaf

Easy Cinnamon-Raisin Rolls

Starting with frozen bread dough cuts down the preparation time for these simple yet impressive breakfast treats. Be sure your dough is completely thawed before you begin.

Prep time: about 15 minutes / Rise time: about 45 minutes
Bake time: 25 minutes / Makes 1 dozen rolls

- 1 loaf (16 oz.) frozen bread dough, thoroughly thawed
- 3 tablespoons butter or margarine, melted, divided
- ½ cup packed light brown sugar
- 2 teaspoons ground cinnamon
- ¾ cup **Sun-Maid** Natural Raisins

Glaze:

- ½ cup powdered sugar
- ½ teaspoon ground cinnamon
- 2-3 teaspoons milk

ROLL out dough to 18 x 8-inch rectangle on a lightly floured surface.

BRUSH dough with 2 tablespoons melted butter.

COMBINE brown sugar, 2 teaspoons cinnamon and raisins; sprinkle evenly over dough, leaving a ½-inch border along long sides.

ROLL up long side of dough jellyroll fashion. Pinch the long seam to seal.

CUT dough crosswise into 12 (1½ inch) slices. Brush a 9-inch square or round baking pan with remaining 1 tablespoon butter.

Place rolls, cut side down in pan. Let rise in a warm place until doubled, 40 to 45 minutes.

HEAT oven to 350°F. Bake rolls 22-25 minutes or until golden brown. Immediately turn out onto a platter.

COMBINE powdered sugar and ½ teaspoon cinnamon. Stir in just enough milk to make a thick glaze. Drizzle over rolls.

NEW TASTE

Cinnamon Orange Raisin Loaf: Roll out dough and brush with butter as directed for rolls. Add 1 teaspoon grated orange zest to the brown sugar, cinnamon and raisins. Sprinkle mixture over dough; roll dough up starting at short side of dough. Place in a buttered 9 x 5-inch loaf pan. Let rise 30 minutes or cover with plastic wrap and refrigerate overnight. Bake at 350°F. 30-35 minutes (40-45 minutes if refrigerated) or until golden brown. Cool in pan 10 minutes. Run knife around edges of loaf and turn out onto a plate. Prepare glaze as directed substituting orange juice for milk and adding ½ teaspoon grated orange zest. Drizzle over cooled loaf.

Time Saver Tip: Pick up Sun-Maid Cinnamon Swirl Raisin Bread at your local supermarket.

Raisin Bread Pudding

A rich, classic dessert, you can make ahead and simply reheat in your oven. Serve warm with spirited sauce or readymade caramel ice cream topping. For the fig and chocolate lover — our New Taste variation is a must!

Prep time: about 15 minutes / Bake time: 50 minutes
Makes 4 to 6 servings.

- 4 cups (¾-inch cubes) firm white bread
- 1 cup **Sun-Maid** Natural Raisins
- 2 cups milk
- 2 tablespoons butter or margarine
- 2 large eggs
- ¼ cup granulated sugar
- 2 teaspoons vanilla
- ¼ teaspoon salt
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg

Spirited Sauce

- 1¼ cups powdered sugar
- 6 tablespoons butter
- 1 large egg, beaten
- ¼ cup dark rum or brandy

HEAT oven to 350°F. Grease 1½-quart baking dish.

COMBINE bread cubes and raisins in baking dish.

HEAT milk and butter until butter is melted (do not boil).

COMBINE eggs, sugar, vanilla, salt, cinnamon and nutmeg; blend well. Add hot milk mixture to egg mixture, stirring constantly. Pour over bread and raisin mixture. Let stand 5 minutes. Sprinkle with additional nutmeg, if desired. BAKE uncovered for 50 minutes or until knife inserted in center comes out clean. If desired, baked pudding can be made several days ahead. Cover and refrigerate. Reheat in 325°F oven for 15 minutes.

PREPARE Spirited Sauce. Serve warm over bread pudding.

Spirited Sauce: Combine all sauce ingredients in saucepan. Cook over low heat, stirring constantly, about 3 minutes.

NEW TASTE

Caramel Sauce: Warm caramel ice cream topping and serve over Raisin Bread Pudding.

Chocolate Fig Bread Pudding: Substitute 1 cup coarsely chopped Sun-Maid Mission or Calimyrna Figs for raisins and add ½ cup (3 ounces) chocolate chips or chopped chocolate to bread cubes. Omit cinnamon and nutmeg and prepare as directed for Raisin Bread Pudding. Serve with sauce if desired.

Double Raisin Bread Pudding: Visit our Web site www.sunmaid.com and try the Double Raisin Bread Pudding made with Sun-Maid Cinnamon Swirl Raisin Bread.

Banana Raisin Bread

Banana bread just got better with plump, all-natural raisins, peanuts and peanut butter. Keep old bananas in the freezer and a carton of Sun-Maid Raisins on the shelf, and you'll always be ready to make this moist, fruity bread.

Prep time: about 15 minutes / Bake time: 1 hour
Makes 1 loaf

- ⅓ cup butter or margarine, melted
- ⅔ cup granulated sugar
- 2 large eggs
- 1 cup (2 medium) mashed ripe bananas
- 3 tablespoons milk
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup **Sun-Maid** Natural Raisins
- ½ cup chopped walnuts, optional

HEAT oven to 350°F. Grease a 9x5-inch loaf pan.

STIR together butter, sugar and eggs; blend in banana and milk.

COMBINE flour, baking powder, baking soda and salt. Add to banana mixture; stir just until dry ingredients are moistened. Fold in raisins and walnuts. Spoon batter into pan.

BAKE for 55 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan and cool on wire rack.

NEW TASTE

Banana Raisin Peanut Bread: Reduce butter to 3 tablespoons. Add ⅓ cup peanut butter to butter and sugar mixture. Substitute ½ cup chopped roasted peanuts for walnuts.

Chocolate Fig Bread Pudding

Banana Raisin Peanut Bread

Apricot Almond Rice Pudding/
Rice Pudding

Rice Pudding

Rice pudding was a favorite of President Ulysses S. Grant. Today, we start with cooked rice to streamline the preparation. California Apricots add a colorful twist and a sweet, slightly tart flavor to our New Taste variation.

Prep time: about 5 minutes (not including cooking rice) / Cook time: about 20 minutes / Makes 4 servings

- 1½ cups cooked long grain rice
- 2 cups milk, divided
- ⅓ cup granulated sugar
- ¼ teaspoon salt
- 1 large egg, beaten
- ⅔ cup **Sun-Maid** Natural Raisins
- ½ teaspoon vanilla
- Dash ground nutmeg or cinnamon, optional

COMBINE rice, 1½ cups milk, sugar and salt in a heavy saucepan.

COOK over medium heat, stirring occasionally, 15 to 20 minutes until thick and creamy. Blend remaining ½ cup milk and egg; stir into rice mixture. Stir in raisins. Cook an additional 2 minutes, stirring constantly. Stir in vanilla.

SPOON into serving dishes. Sprinkle with nutmeg or cinnamon, if desired..

NEW TASTE

Apple or Pear Raisin Rice Pudding: During the last 2 minutes of cooking add 1 medium apple or pear, peeled and diced.

Apricot Almond Rice Pudding: During the last 2 minutes of cooking substitute ⅔ cup chopped Sun-Maid California Apricots for raisins and add ¼ cup slivered toasted almonds.

Razzle Dazzle Carrot Cake

Moist and so delicious, carrot cake is a family favorite desert. Our New Taste recipe takes on a tropical flair with macadamia nuts, pineapple and crystallized ginger.

Prep time: about 25 minutes / Bake time: 1 hour
Makes 12 servings

- 4 large eggs
- 2 cups granulated sugar
- 1 cup vegetable oil
- 1 teaspoon vanilla
- 2½ cups all-purpose flour
- 1 tablespoon ground cinnamon
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2½ cups finely grated carrots
- 1½ cups **Sun-Maid** Natural Raisins
- 1 cup chopped walnuts, optional

Cream Cheese Frosting

- 8 ounces cream cheese, softened
- 2 tablespoons butter, softened
- 2 cups powdered sugar
- 1 teaspoon vanilla
- 2-3 teaspoons milk

HEAT oven to 350°F. Generously grease a 10-inch tube pan or 12-cup fluted tube pan.

BEAT eggs, sugar, oil and vanilla in large mixing bowl until light and fluffy.

COMBINE flour, cinnamon, baking soda and salt. Gradually add to egg mixture; mix well. Stir in carrots, raisins and walnuts. Pour batter into greased pan.

BAKE for 1 hour or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pan and cool on wire rack.

COMBINE all frosting ingredients; blend until smooth. Spread on top of cake.

NEW TASTE

Tropical Carrot Cake: Reduce oil to ¾ cup and reduce cinnamon to 1 teaspoon. Use golden raisins, if desired. Add one 8-ounce can crushed pineapple, drained; 1 cup sweetened, shredded coconut; ½ cup finely chopped crystallized ginger or 1½ teaspoons dry ginger; substitute ¾ cup chopped macadamia nuts for walnuts. For glaze, increase milk to 2 to 3 tablespoons and blend with frosting ingredients. Drizzle over cake. Garnish with toasted coconut and chopped crystallized ginger, if desired.

Sun-Maid Baking Tip: Cake can be baked in two 8 or 9 inch pans for 30-40 minutes; 9 x 5 inch loaf pan for 40-45 minutes; 6 mini-loaf pans for 30-35 minutes.

Tropical Carrot Cake

Peach Crostata

French Apple Raisin Pie

A crumb topping distinguishes French apple pie from other traditional pies. In our New Taste variation, the crumb topping gives way to a crostata. A rustic Italian dessert made with a freeform crust and filled with fruit. Frozen peaches and readymade pie dough make this an easy winner.

Prep time: about 20 minutes / Bake time: 1 hour
Makes 8 servings

- 1 cup **Sun-Maid** Natural Raisins
- ½ cup granulated sugar
- 2 tablespoons plus ¾ cup all-purpose flour, divided
- ½ teaspoon ground cinnamon
- ¼ teaspoon salt
- 4 cups (4 to 6 medium) peeled, chopped tart apples
- 1 tablespoon lemon juice
- 1 9-inch unbaked pie dough round or shell
- ½ cup packed brown sugar
- ⅓ cup butter or margarine

HEAT oven to 425°F.

COMBINE raisins, sugar, 2 tablespoons flour, cinnamon and salt. Mix with apples and lemon juice. If using pie dough, fit into 9-inch pan according to package directions.

POUR fruit into pie shell.

COMBINE remaining ¾ cup flour, brown sugar and butter just until mixture resembles coarse crumbs. Sprinkle crumbs evenly over raisin-apple mixture.

BAKE on lowest oven rack at 425°F. for 10 minutes. Reduce temperature to 350°F. and bake an additional 45 to 55 minutes or until golden brown. Serve warm or cold.

NEW TASTE

Crostata: Prepare fruit as directed for French Apple Pie. Omit ¾ cup flour, brown sugar and butter. Place 9-inch round pie dough on a rimmed baking sheet. Mound fruit in center of dough, leaving a 1-2 inch border. Fold dough up around fruit, gently pleating and pressing dough against fruit. Bake 10 minutes at 425°F.; reduce temperature to 350°F. and bake 20-25 minutes until crust is golden brown. Juices may seep out onto pan. Cool on pan. With a large spatula, carefully transfer crostata to a platter and dust with powdered sugar before serving.

Peach Crostata: Substitute 4 cups fresh peach slices, or 1 bag (16 ounces) frozen sliced peaches, for apples.

Crumble: Omit pie dough. Place fruit in a 9-inch pie pan, or an 8 or 9-inch round or square pan. Sprinkle brown sugar crumb mixture over fruit. Bake at 350°F. for 30 minutes or until golden brown and fruit is bubbly.

Raspberry Raisin Ribbon Bars

(cover photo)

These bars can be made with a variety of jams and preserves; but, the New Taste variation made with chocolate hazelnut butter is the hands-down favorite in our test kitchen. Make a double batch and freeze!

Prep time: about 15 minutes / Cook time: 30 minutes / Makes: 20 bars

- ½ cup butter or margarine, softened
- ⅔ cup packed brown sugar
- 1 teaspoon vanilla
- ½ cup all-purpose flour
- ¼ teaspoon baking soda
- 1½ cups quick or old fashioned oats
- 1 cup chopped walnuts
- 1 cup **Sun-Maid** Natural Raisins
- ½ cup raspberry preserves

HEAT oven to 375°F.

COMBINE butter, brown sugar and vanilla; beat until well blended.

ADD flour and baking soda; mix well.

STIR in oats and walnuts. Reserve 1 cup oat mixture for topping. Press remaining oat mixture into 8-inch square pan.

COMBINE raisins and raspberry preserves. Spread raisin mixture to within ½-inch of edges. Sprinkle with reserved oat mixture; press lightly.

BAKE at 375°F. for 25 to 30 minutes or until golden brown. Cool in pan; cut into bars.

NEW TASTE

Chocolate Hazelnut Raisin Bars: Substitute ½ cup chocolate hazelnut butter (Nutella®) for raspberry jam. Prepare as directed.

Yogurt Raisin Cookies & Bars

Yogurt Raisin Cookies

Sun-Maid's Vanilla or Chocolate Yogurt Raisins make a great snack, and a tasty cookie. Watch the baking time, yogurt raisins are sensitive to heat.

Prep time: about 15 minutes / Bake time: 9-11 minutes
Makes 2 dozen cookies

- ½ cup (1 stick) butter or margarine, softened
- ⅓ cup packed brown sugar
- ⅓ cup granulated sugar
- 1 teaspoon vanilla
- 1 large egg
- 1¼ cups plus 2 tablespoons all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 package **Sun-Maid** Vanilla or Chocolate Yogurt Raisins
- 1 cup chopped pecans or walnuts

HEAT oven to 375°F.

BEAT butter, sugars, vanilla and egg in large bowl until creamy.

COMBINE flour, baking soda and salt in small bowl. Gradually add to butter mixture; beat well.

STIR in Yogurt Raisins and nuts.

DROP dough by rounded tablespoonfuls onto ungreased cookie sheets.

BAKE for 9-11 minutes or until light brown. Cool 2 minutes; remove from cookie sheets and cool completely.

NEW TASTE

Yogurt Raisin Bars: Spread dough in a greased 9-inch square pan. Bake at 350°F. for 25-30 minutes or until center tests done.

Rum Raisin Cookies *(cover photo)*

A classic cookie filled with California raisins. Use your microwave to plump the raisins.

Prep time: about 10 minutes / Bake time: 10-12 minutes
Makes 2 dozen cookies

- 1 cup **Sun-Maid** Natural Raisins
- 1 teaspoon rum extract
- ½ cup butter or margarine, softened
- ½ cup granulated sugar
- ¼ cup packed brown sugar
- 1 large egg
- 1¾ cup all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ⅛ teaspoon salt

HEAT oven to 350°F.

COMBINE raisins and 2 tablespoons water in a small microwave-safe bowl. Cover with plastic wrap and heat in microwave on high for 2 minutes. Stir in rum extract. Set aside.

BEAT butter, sugars and egg in large bowl until creamy.

COMBINE flour, baking powder, baking soda and salt in a small bowl. Gradually add to butter mixture; beat well.

STIR in raisins.

DROP dough by rounded tablespoonfuls onto ungreased cookie sheets.

BAKE for 10-12 minutes or until light brown. Cool 1 minute; remove from cookie sheets and cool completely.

NEW TASTE

Orange Raisin Cookies: Heat raisins with 2 tablespoons orange juice concentrate instead of water. Omit rum extract.

Rustic Raisin Biscotti *(cover photo)*

A twice-baked traditional Italian cookie with a delightfully crunchy texture. Great with a cup of tea, coffee or glass of milk — go ahead and double-dip!

Prep time: about 20 minutes / Bake time: about 45 minutes
Makes: 4 dozen

- ½ cup butter or margarine, softened
- 1 cup granulated sugar
- 3 large eggs, divided
- 1 tablespoon anise seeds
- 2 teaspoons grated lemon zest
- 2 teaspoons grated orange zest
- 3 cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- 1 cup **Sun-Maid** Natural Raisins
- 1 cup coarsely chopped almonds

HEAT oven to 350°F. Grease cookie sheet.

BEAT butter, sugar and 2 eggs plus 1 egg yolk (reserve remaining egg white) until light and fluffy.

STIR in anise seeds, lemon and orange zest.

COMBINE flour, baking powder and baking soda. Gradually add to butter mixture; mix well.

STIR in raisins and almonds.

DIVIDE dough in half. Shape each half into 12 x 2½ x ¾-inch roll. Place rolls on greased cookie sheet, allowing space in between for spreading. Press tops of rolls to flatten slightly. Lightly beat egg white; brush over rolls.

BAKE in middle and top of oven at 350°F. for 30 minutes or until lightly browned. Remove from oven; cool 15 minutes. Reduce temperature to 325°F. Using sharp knife, cut rolls diagonally into ½-inch slices. Place slices, cut side down, on cookie sheet. Return to oven and bake an additional 10-12 minutes or until almost dry. Cool on wire racks.

NEW TASTE

Chocolate Dipped Biscotti: Heat 1¼ cups white or semi-sweet chocolate chips and 1 teaspoon vegetable oil in a microwave on medium power (50%) for about 2 minutes. Stir until chips are melted. Dip cookies halfway up into chocolate. Set on wax paper lined pan until cool, or refrigerate 15 minutes.

Chocolate Almond Biscotti: Omit anise seeds, lemon and orange zest. Reduce flour to 2⅔ cups and add ⅓ cup unsweetened cocoa powder. Prepare as directed.

Cinnamon Raisin Hazelnut Biscotti: Omit anise seeds, lemon and orange zest. Add 1½ teaspoons ground cinnamon. Substitute 1 cup coarsely chopped hazelnuts for almonds. Prepare as directed.

HOW TO MAKE CRISP OR CHEWY COOKIES

Some people like their cookies crisp while others like them chewy. Here are some tips on how to make both.

	For Crisp	For Chewy
Cookie Sheet	Use greased and warm sheets	Use ungreased and cool sheets
Temperature	Have butter, eggs & dough at room temperature	Have butter, eggs and dough chilled
Sugars	Use proportionately more white than brown sugar	Use proportionately more brown than white sugar
Cooking Time & Oven Temperature	Bake a little longer at a little lower temperature	Bake a little shorter at a little higher temperature
Ingredients	Use a little more butter	Use a little more flour
Shape	Make flatter cookies	Make thicker cookies

Raisin Carrot Salad

The simple addition of curry gives this classic raisin carrot salad a whole new personality. For a terrific new sandwich taste, just add some smoked turkey from the deli, or some leftover chicken, and stuff into pita pocket bread.

Prep time: about 10 minutes / Makes 6 to 8 servings.

- 1½ cups grated carrots
- 1 cup **Sun-Maid** Natural Raisins
- ½ cup thinly sliced celery
- ½ cup chopped walnuts, optional
- ⅓ cup mayonnaise or plain yogurt

COMBINE all ingredients and toss well.
COVER and refrigerate until chilled.

NEW TASTE

Curry Raisin Carrot Salad: Stir in 1 teaspoon curry powder with the mayonnaise.

Smoked Turkey and Curry Raisin Carrot Pita: Make Curry Raisin Carrot Salad. Fill pita pocket bread halves with slices of smoked turkey from the deli, fresh spinach leaves and Curry Raisin Carrot Salad.

Raisin Waldorf Salad

This classic recipe was originally created at New York's Waldorf-Astoria Hotel in the late 1890s. Sun-Maid's New Taste variation adds hearty chunks of Black Forest ham from the deli for a flavorful main dish.

Prep time: about 10 minutes / Makes 4 servings

- ½ cup **Sun-Maid** Natural Raisins
- 2 apples, diced
- ⅓ cup sliced celery
- ¼ cup mayonnaise or plain yogurt
- 2 tablespoons chopped toasted walnuts, optional

COMBINE all ingredients and toss well.

NEW TASTE

Main Dish Raisin Waldorf: Add diced ham or turkey and serve as a main dish salad or stuff into pita pocket bread.

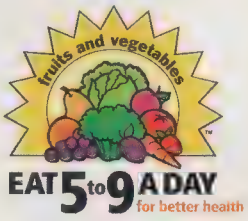
Gourmet Cheese Raisin Waldorf: Sprinkle crumbled blue or Gorgonzola cheese over Raisin Waldorf Salad.

Nutty Raisin Waldorf: Substitute toasted almonds or pecans for walnuts.

NEW TASTE TIPS WITH SUN-MAID CALIFORNIA NATURAL RAISINS

- **Freeze Raisin Oatmeal Classic cookie dough. Thaw when ready to bake — it's a great time saver.**
- **Make a snack mix with cereal, raisins, pretzels, nuts, yogurt raisins or some candy-coated chocolate pieces.**
- **Plump raisins in frozen juice concentrate in the microwave oven. Stir into hot cereal.**
- **Stir raisins into caramel ice cream topping.**
- **Spread peanut butter on a warm flour tortilla, sprinkle with raisins and roll up for a snack.**
- **Warm raisins in maple syrup and spoon over waffles or pancakes.**
- **Sauté raisins in butter and brown sugar with apple or banana slices and spoon over pound cake or vanilla ice cream for a delicious dessert.**
- **Stir raisins into puddings.**
- **Add raisins to couscous, rice and other side dish grains.**
- **Keep raisins handy at home or in your desk for a quick, no fat, energy-rich snack.**
- **Visit the Sun-Maid Web site www.sunmaid.com for more tips and recipes.**

Add more fruit to your diet the Sun-Maid way!



1/4 cup raisins equals one full serving of fruit.

Smoked Turkey &
Curry Raisin Carrot Pita

Main Dish Raisin Waldorf

Lemon Chicken Pilaf Salad

Wild Rice Pilaf

California Raisins are naturally at home in rice dishes and stuffings. To make your life easier, we've started with a mix and given you a lunch idea for the leftovers. Try serving Lemon Chicken Pilaf Salad in a carved melon half.

Prep time: about 8 minutes / Cook time: 28 minutes
Makes 4 servings

- 2 tablespoons butter or margarine
- ½ cup chopped onion
- ½ cup sliced celery
- 1 can (14½ oz.) low salt chicken broth
- 1 package (4.3 - 6.0 oz.) original flavor long grain & wild rice mix
- ¾ cup **Sun-Maid** Natural or Golden Raisins
- ⅓ cup coarsely chopped toasted pecans, optional

MELT butter in a medium saucepan or skillet over medium-high heat.

ADD onion and celery; cook 3 minutes, stirring occasionally.

ADD broth and enough water to equal amount called for in package directions, rice, contents of seasoning packet and raisins. Bring to a boil. Reduce heat to medium-low. Cover and simmer 25 minutes or until liquid is absorbed.

STIR in pecans.

SERVE as side dish or use as stuffing for turkey or chicken.

NEW TASTE

Lemon Chicken Pilaf Salad: Prepare Wild Rice Pilaf omitting pecans; cool. Stir in 2 cups cooked shredded or diced chicken, ½ cup roasted chopped cashews, 2-3 tablespoons *each* olive oil and lemon juice. Serve in a melon half or on a bed of lettuce. Makes about 4½ cups.

Chunky Chicken Picadillo Chili

So versatile, you can't beat the convenience of this ever-popular Latin American dish. Serve in a bowl topped with grated cheese, sour cream and cilantro, or combine with rice and use as a filling for tortillas. Look for subtly-flavored, colorful tortilla wraps in your supermarket.

Prep time: about 10 minutes / Cook time: 20 minutes
Makes 6 servings, about 8 cups

- 2 teaspoons *each* ground cumin and chili powder
- 1 teaspoon salt
- ¼ teaspoon ground cinnamon
- 1 pound boneless, skinless chicken breasts, cut into 1-inch chunks
- 1 tablespoon vegetable oil
- 1 large onion, chopped
- 4 cloves garlic, minced
- 2 cans (14½ oz. each) Mexican style diced tomatoes, undrained
- ½ cup chipotle salsa or medium heat salsa
- ¾ cup **Sun-Maid** Natural Raisins
- 1 can (16 oz.) red or black beans, drained

Optional toppings: chopped cilantro, shredded cheddar cheese, sour cream

COMBINE cumin, chili powder, salt and cinnamon. Coat chicken evenly with seasonings.

HEAT oil in a large saucepan over medium heat.

ADD onion and cook 5 minutes, stirring occasionally.

ADD chicken and garlic. Cook 3 minutes, stirring occasionally.

STIR in tomatoes, salsa and raisins. Bring to a simmer.

COVER and simmer 10 minutes.

STIR in beans. Cover and continue to simmer 5 minutes. Ladle into bowls and serve with desired toppings.

NEW TASTE

Picadillo Wraps: Use 1 pound ground turkey, chicken or lean beef in place of chicken breasts. Cook ground meat in oil with onion, spices and garlic until meat is done. Add ¾ cup instant (10 minute cook) brown or white rice and tomatoes, salsa and raisins. Finish preparation as for chili. Serve wrapped in warm tortillas with shredded cheese, sour cream and cilantro.

Picadillo Wraps

Yesterday's Favorite Recipes for Today's Kitchen

Classic Raisin Oatmeal Cookies *(cover photo)*

It's so easy to create A New Taste of Tradition when you have such a wonderful classic cookie recipe to start.

Prep time: about 10 minutes / Bake time: 15 minutes
Makes: 3 dozen

- ¾ cup butter or margarine, softened
- 1 cup packed brown sugar
- ½ cup granulated sugar
- ¼ cup milk
- 1 large egg
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- 1 teaspoon ground cinnamon
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 3 cups quick or old fashioned oats
- 1 cup **Sun-Maid** Natural Raisins
- 1 cup coarsely chopped walnuts, optional

HEAT oven to 350°F.

BEAT butter, sugars, milk, egg and vanilla in a large bowl until light and fluffy.

COMBINE flour, cinnamon, baking soda and salt in a separate bowl. Gradually add to butter mixture; mix well.

STIR in oats, raisins and walnuts.

DROP dough by tablespoonfuls onto ungreased cookie sheets.

BAKE 12 to 15 minutes. Remove from cookie sheets and cool completely.

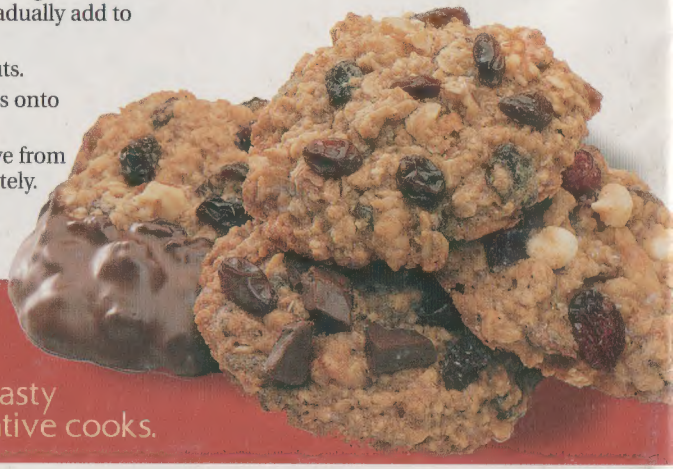
NEW TASTE

Chocolate Chunk Raisin Oatmeal Cookies: Stir in 1 cup coarsely chopped semi-sweet chocolate or chocolate morsels prepare as directed with oats, raisins and walnuts.

Chocolate Dipped Raisin Oatmeal Cookies: Heat 1¼ cups white or semi-sweet chocolate chips and 1 teaspoon vegetable oil in microwave on medium power (50%) for about 2 minutes. Stir until chips are melted. Dip cookies half way up into chocolate. Set on wax paper lined pan until cool, or refrigerate 15 minutes.

White Chocolate Cranberry Oatmeal Cookies: Omit cinnamon and raisins. Add 1 cup Sun-Maid Cape Cod Cranberries, ¾ cup white chocolate chips, and 2 teaspoons grated orange zest. Prepare as directed.

Time Saver Tip: Pick up Sun-Maid Raisin Oatmeal Cookie Mix at your local supermarket



inside!
45 classic recipes and tasty twists for today's inventive cooks.

SUN-MAID

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